

food

by Chef Ty

first course

seasonal organic fruit dressed in light
organic honey and mint

second course

crab newburg en crepe

(lump and claw crab meat in sherry cream sauce)

w poached egg & shaved iberico ham

or

salmon benedict en brioche

(salmon filet on toasted brioche round w
hollandaise)

w poached egg & crisp prosciutto

or

“deviled” shrimp in puff pastry

(poached shrimp in sauce of cooked egg yolk,
mayonnaise, and paprika)

w shaved egg white, prosciutto, and shaved
celery and shallots

third course

tarragon poached chicken breast

w lemon aioli

baby arugula & grape tomatoes

or

honey lavender game hen

w roasted carrots & yams

steamed brussel sprouts w lemon oil

or

bacon, ham, & sausage hash

parsnip, turnip, white sweet potatoes, and

carrots

w caramelized onions, paprika oil, and shaved

asparagus

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dessert

branded peach cobbler w vanilla bean iced
cream

&

pecan walnut & apple bread pudding
w bourbon crème anglaise

SAMPLE